CONTENTS

Volume 29 Number 1 February 1994

1 ^{1}H-NMR study of bovine and myoglobin autooxidation. Influence of muscle type and time *post mortem* *Louic Foucat, Michel Renerre, Phillippe Gatallier & Mark Anton*

9 Performance composition and sensory quality of adult channel catfish (*Ictalurus punctatus*) fed a dried waste egg product *Kathleen M. Conrad, Morris G. Mast, Joseph H. MacNeil & Carol S. Clouser*

19 The recovery of added malondialdehyde from rancid chicken by the distillation method for thiobarbituric acid-reactive substances *Calliope Karastogiannidou & Janice Ryley*

23 Optimization of experimental parameters for the EPR detection of the 'cellulosic' radical in irradiated foodstuffs *Bernard A. Goodman, Nigel Deighton & Sheila M. Glidewell*

29 *Rhizobium frifoli* capsular polysaccharide: a novel bipolymer with striking physical properties *Stefan Kasapis*

39 Edible composite films of wheat gluten and lipids: water vapour permeability and other physical properties *Nathalie Gontard, Christophe Duchez, Jean-Louis Cuq & Stepane Guilbert*

51 Freezing points of selected seafoods (invertebrates) *Mohammed Shafiur Rahman & Robert H. Driscoll*

63 Apparent diffusivities of reducing sugars in potato strips blanched in water *Figen Kaymak & Susan Kincal*

71 Comparison of five three parameter equations for the description of moisture sorption data of mustard seeds *Guiseppe Mazza, Digvir S. Jayas, B. Dave Oomah & John T. Mills*

83 Kinetics of water vapour sorption by drum-dried banana *Soraia V. Borges & José Cal-Vidal*

91 Book reviews

Volume 29 Number 2 April 1994

121 Inhibition of tomato pectin methylesterase by partially purified kiwi pectin methylesterase inhibitor protein *Hélène Marquis & Peter Bucheli*

129 Calculation of water sorption isotherms for multicomponent protein-containing mixtures *Wladyslaw Kamiński & Malik Al-Bezweni*

137 Kinetics of water uptake by citrus juices in powder form *Maria Cristina A. Maia & José Cal-Vidal*

143 Electron spin resonance spectra of γ-irradiated citrus fruit skins, skin components and stalks *Brian J. Tabner & Vivienne A. Tabner*

153 Inter-laboratory trials of the EPR method for the detection of irradiated meats containing bone *Marc F. Desrosiers, Françoise G. Le & William L. McLaughlin*

161 Shelf-life of chicken liver/egg paté in modified atmosphere packages *Tal Soffer, Pinhas Margalith & Chaim H. Mannheim*

167 Extension of the chilled storage life of smoked blue cod (*Parapercis colias*) by carbon dioxide packaging *Nicholass Penney, R. Graham Bell & Tracey L. Cummings*

179 The effect of different salting procedures and qualities of raw material on some nutrients during processing and storage of salt-dried mackerel *K. D. Surono, Anthony Taylor & Gillian Smith*

185 Detection of hepatitis A virus in oysters *Hélène van Cuyck-Gandre, Danielle Gratier, Marie France Burckhart, Jean Marc Crance & Louis Schwartzbrod*

195 Free radical reactions in beer during pasteurization *Hirotaka Kaneda, Yukinobu Kano, Toshihiko Osawa, Shunro Kawakishi & Shouhei Koshino*

201 Letter to the Editor

205 Book reviews

Volume 29 Number 3 June 1994

227 Experimental validation of models for predicting optimal surface quality sterilization temperatures *Cristina L. M. Silva, Fernanda A. R. Oliveira, Jack Lamb, Andreia Pinheiro Torres & Marc Hendrickx*

243 Effects of concentration and temperature on carboxymethylcellulose rheology *Khalid A. Abdelrahim, Hosahalli S. Ramaswamy, Gilles Doyon & Christian Toupin*

255 Isolation and characterization of polygalacturonase and invertase form a yeast *Endomycopsis fibuligera* (3812) bioconversion of date wastes *Sanaa T. El-Sayed, Sorial A. Moharib & Etidal W. Jwanny*

263 Functional properties of chhana whey powders *Anita R. Jindal & Alistair S. Grandison*

279 Hydrolysis of casein: a comparative study of two proteases and their peptide maps *Jaqueline Gallagher, Ara D. Kanekanian & E. Peter Evans*

287 Species dependence of fish myosin stability to heat and frozen storage *Janet E. Davies, David A. Ledward, Ronald G. Bardsley & R. Guy Poulter*

303 Shelf life of ice-stored redfish, *Sebastes marinus* and *S. mentella* *Hartmut Rehbein, Emilia Martinsdottir, Frederick Blomsterberg, Grimur Valdimarsson & Joerg Oehlenschlaeger*

315 Egg white powder in extruded fish crackers *Jujun Julianty, Panfilo Belo, Elveda Smith & Lucy McProud*

321 Characterization in the flow behaviour of sausage emulsions with a simple tube viscometer *Johanna C. M. Jacobs, Jaques H. Houben, Ton Van Vliet, Pieter S. Van Roon & Berend Krol*

331 Use of analytical solutions of groups (ASOG) contribution method to predict water activity in solutions of sugars, polyols and urea *Antonio Correa, Jose F. Comesaña & Alberto M. Sereno*

339 Water sorption characteristics of dried red peppers (*Capsicum annum* L.) *Hyun Ku Kim, Yoonseok Song & Kit L. Yam*

347 Performance of a plate mill and a modified Engelberg huller for small-scale dry milling and de-germing of maize *Tran T. Nghi & Hampapura V. Narasimha*

355 Book reviews

Volume 29 Number 4 August 1994

365 Gas exchange in modified atmosphere packaging. 1: A new theoretical approach for micro-perforated packs *Pierre Renault, Michel Souty & Yves Chambroy*

379 Gas exchange in modified atmosphere packaging. 2: Experimental results with strawberries *Pierre Renault, Lydie Houal, Guy Jaquemin & Yves Chambroy*

395 Elimination of Listeria monocytogenes in soft and red smear cheeses by irradiation with low energy electrons *Saïd Ennahr, Florent Kuntz, Alain Strasser, Martine Bergaentzle, Claude Hasselmann & Valérie Stahl*

405 Low level heat-treatment to extend shelf-life of fresh fish *Paulo Vaz-Pires, Christopher Capell & Roy Kirby*

415 Optimum feed- and tank-operated conditions to maintain constant particle concentration in feed streams of particulate fluid food suspensions *Paulo N. Baptista, Fernanda A. R. Oliveira & Jorge C. Oliveira*

429 Modelling the deep-fat frying of beef meatballs *Peter Ateba & Gauri S. Mittal*

441 Thermal processing requirements of canned chickpea dip *Ayed S. Amr & Emad I. Yaseen*

449 Effect of processing on *in vitro* digestibility of protein and starch in quinoa seeds *Jenny Ruales & Baboo M. Nair*

457 Functional properties of raw and precooked taro (*Colocasia esculenta*) flours *Ayele Tagodoe & Wai-Kit Nip*

463 Application of taro flour in cookie formulations *W. K. Nip, C. S. Whitaker & D. Vargo*

469 Spectrophotomorphic method for the determination of ethanol in beverages and beer samples using cerium (IV) as reagent *Oi-Wah Lau & Shiu-Fai Luk*

473 Book reviews

Volume 29 Number 5 October 1994

489 Pilot scale preparation of wheat gluten protein fractions I—Influence of process parameters on their wheat composition *Serge Bérot, Sylvie Gautier, Michel Nicolas, Bernard Godon & Yves Popineau*

503 Effect of operating conditions on physical characteristics of extruded rice starch *Rui L. Tómas, Jorge C. Oliveira, Hulya Akdogan & Kathryn L. McCarthy*

515 Quality optimization of conduction heating foods sterilized in different packages *Cristina L. M. Silva, Fernanda A. R. Oliveira & Marc Hendrickx*

531 Mass transfer phenomena during osmotic dehydration of apple I. Fresh plant tissue *Rémi Saurel, Anne-Lucie Raoult-Wack, Gilbert Rios & Stéphanie Guilbert*

543 Mass transfer phenomena during osmotic dehydration of apple II. Frozen plant tissue *Rémi Saurel, Anne-Lucie Raoult-Wack, Gilbert Rios & Stéphanie Guilbert*

551 Ascorbic acid loss and sensory changes in intermediate moisture pineapple during storage at 30–40°C *Violeta T. Pardio Sedas, Krzysztof N. Waliszewski Kubiak & Miguel A. Garcia Alvarado*

559 Arabinogalactan as a potential furfural precursor in roasted coffee *Carlos A. B. De Maria, Luiz C. Trugo, Francisco R. Aquino Neto & Ricardo F. A. Moreira*

563 A simple and rapid antibody-capture ELISA for the detection of staphylococcal enterotoxin A in food including a simple extraction step *Tereza Cristina R. M. De Oliveira, Heather A. Lee, Gary Wyatt, Elisa Y. Hirooka & Michael R. A. Morgan*

575 Chemical and sensory changes in haddock and herring stored under modified atmosphere *Sannegowda Dhananjaya & Geoffrey D. Stroud*

585 Comparison of chemical measurements to differentiate oxidative stability of frozen minced tilapia fish muscle *Marilyn C. Erickson & Swee T. Thed*

593 Food contamination by diisopropylnaphthalenes from cardboard packages *Alberto Sturaro, Giorgio Parvoli, Rocco Rella, Sonia Bardati & Lucio Doretti*

605 Book reviews

633 Erratum

Volume 29 Number 6 December 1994

635 Mashing of rice with barley malt under non-conventional process conditions for use in food processes *Tina Moe & Jens Adler-Nissen*

651 Accelerated ripening of dry fermented sausage by addition of a *Lactobacillus* proteinase *Helga Næs, Askild L. Holck, Lars Axelsson, Henrik J. Andersen & Hans Blom*

661 Survival of *Anisakis* larvae in marinated herring fillets *Horst Karl, Allan Roepstorff, Hans H. Huss & Bouke Bloemsma*

671 Electron spin resonance technique identification and dosimetry of irradiated chicken eggs *Sandro Onori & Marco Pantaloni*

679 Evaluation of electron spin resonance technique for the detection of irradiated mango (*Mangifera indica* L.) fruits *Brij Bushan, Ramakant M. Kadam, Paul Thomas & Bam B. Singh*

687 Effective diffusivity of total solids and pectic substances from apple tissue *Gareth Leach, Leo Pyle & Keshavan Niranjan*

699 Predictive equations for the dielectric properties of foods *Rajnish K. Calay, Marcus Newborough, Douglas Probert & Pargat S. Calay*

715 Encapsulation of carthamin and safflor yellow B in calcium alginate beads—technical stabilization of the colours *Koshi Saito, Takayuki Murata & Toswiyuki Mori*

721 Phospholipase A_2-mediated synthesis of phosphatidylethanolamine containing highly unsaturated fatty acids *Masashi Hosokawa, Koretaro Takahashi, Matsuo Hatano & Makoto Egi*

727 Book reviews